

thrive anywhere in England, producing large and elegant foliage, which however, falls at the first touch of frost. The stems which are prickly are quite hardy, and attain a height of ten feet or so. When once established this plant can be easily propagated by suckers which rise from the base. During the summer its appearance is considerably enhanced by the large trusses of flowers, which if not individually beautiful, give the plant a further subtropical appearance. As the leaves have a great spread when fully matured, abundance of room must be allotted to the plants when planted, a matter which might easily be overlooked, as when denuded of their foliage one can hardly imagine them to be the same plant." (The Garden, March 1, 1913.) For distribution later.

BUDDLEIA NIVEA. (Loganiaceae.) 35093. Seeds from La Mortola, Ventimiglia, Italy. Presented by the Director, Mr. Alwin Berger. "A new species from Central China and of doubtful promise. The flowers not so striking as some of the species recently introduced, but this defect is compensated for by the great beauty of the foliage, the whole under surface of which is, together with the young wood and leaves, covered with a dense white woolly tomentum. The flowers in tail-like panicles at the end of the branch are rose-purple in color, individually small, but in a mass conspicuous." (Hortus Veitchii.) For distribution later.

CACARA EROSA. (Fabaceae.) 35135. Seeds of the yam bean from San Jose, Costa Rica. Presented by Mr. Rafael Arias C., through Mr. J. E. van der Laat, director of the Department of Agriculture. This is a Salvadorian form of the yam bean so highly recommended by Mr. William Harris, Superintendent of Hope Gardens, Jamaica, as a garden vegetable. For distribution later.

CARICA CANDAMARCENSIS. (Papayaceae.) 35142-143. Seeds of a papaya from Nice, Alpes Maritimes, France. Presented by Dr. A. Robertson-Proschowsky, Chemin des Grottes, St. Helene. "A small semi-herbaceous tree with a crown of large coarse palmate leaves, native of Colombia and Ecuador, similar to the papaya of the low-country, but with fruit only about $\frac{1}{2}$ or one sixth the size of that of the latter. The ovoid angular fruit is in season all the year around; though too acid to be used for dessert, it is very agreeable when stewed, and it can also be made into jam and preserves. When ripe the fruit has a pleasant